

PASTA ALLA NORMA

CREDIT: [RECIPETIN EATS](#)

10 MIN
PREPARATION
TIME

45 MIN
COOKING TIME

Ingredients:

- Eggplant 800g, cut into 2.5cm cubes
- Extra Virgin Olive Oil 2 tbs
- Salt and Pepper ½ tsp each

PASTA SAUCE

- Extra Virgin Olive Oil 2 tbs
- Garlic Cloves 2, finely minced
- Onion 1 small, finely chopped
- Dry White Wine ¼ cup
- Tomato Passata 700 ml
- Water ¼ cup
- Dried Italian Herbs 1 tsp
- Red Pepper Flakes ½ tsp
- Salt and Pepper ½ tsp each
- Bowtie Pasta 300 grams or other (spaghetti, macaroni, rigatoni, penne)

SERVING

- Basil Leaves ½ cup
- Parmesan Cheese

Directions:

Roasted Eggplant: Set your oven to 220°C and prepare a baking tray with parchment paper. Coat the eggplant slices in olive oil, salt, and pepper.

Arrange them evenly on the tray and roast for 20 minutes. Turn the pieces over and continue roasting for another 5 minutes until golden and tender.

Cooking Pasta: Fill a large pot with water, add a generous pinch of salt, and bring it to a boil. Begin cooking the pasta a few minutes after you start preparing the sauce, so both are ready around the same time. Cook the pasta until it's just al dente.



Tomato and Eggplant Pasta Sauce: Warm olive oil in a large skillet over medium heat. Add minced garlic and sauté for about 30 seconds until fragrant and golden. Stir in chopped onion and cook for 2–3 minutes until soft and translucent.

Raise the heat to medium-high and pour in the wine. Let it bubble and reduce, scraping the bottom of the pan to release flavor-packed bits—this deglazing step deepens the taste.

Add tomato passata. Fill the empty bottle with water, shake gently, and pour it into the pan to capture every drop. Sprinkle in dried herbs, chili flakes, salt, and pepper. Stir and let the sauce simmer for 5 minutes to meld the flavors. Fold in the roasted eggplant, followed by the cooked and drained pasta. Toss gently until the pasta is evenly coated in the rich sauce.

Serve immediately, topped with fresh basil and a sprinkle of parmesan for a satisfying finish.

Enjoy!